

CDC/Vessel Sanitation Program
1850 Eller Drive-Suite 101
Ft. Lauderdale, FL33316, U.S.A.

Dear Sir,

The following action have been taken to correct each of the deficiencies noted during the inspection of Fuji maru on January 3rd, 2001, at port of Guam.

Item number 1. Site: Housekeeping

Deficiency: The vessel did not have a plan for the inspection of the ventilation system components.

Corrective action: We are planning to make the manual for the routine inspection of the air handling system aboard the vessel.

Item number 2. Site: Portable Water

Deficiency: The vessel had a continuous read halogen analyzer installed on the distribution system that was difficult to read and initial daily.

Corrective action: We have been performing to read and initial daily up to the present, and we will do so as the routine work as before. For your reference, an analyzer chart recorder that utilize continuous charts with a range of 0 to 5 ppm was approved two years ago at on-site construction inspection on Nippon maru, and the same type recorder was also installed on Fuji maru. Because a circular type recorder was only made a range up to 2 ppm in Japan, and our recorders are so exact and maintained in good order.

Item number 3. Site: Bars General

Deficiency: Gaps and seams were present where counters and equipment joined. There were also gaps between the counter and bulkhead.

Corrective action: We will renovate these areas accordingly at the 3rd step renovation in 2002, and until that time we will maintain these areas clean as possible as we can.

Item number 4. Site: Bars General

Deficiency: The linoleum deck covering in the bars was cut and peeling.

Corrective action: We will renovate these areas accordingly at the 3rd step renovation in 2002, and until that time we will maintain these areas clean as possible as we can.

Item number 5. Site: Main Bars and Emerald Lounge

Deficiency: The light levels in both bars was less than 20 foot candles or 220 lux.

Corrective action: We will install additional fluorescent lights accordingly at the 3rd step renovation in 2002, and until that time we will maintain these areas clean as possible as we can.

Item number 6. Site: Bars General

Deficiency: Sponges were used in the sanitizing bucket.

Corrective action: We had started to use clean cloths instead of sponges in sanitizing bucket of the 3 bucket cleaning system.

Item number 7. Site: Main Lounge

Deficiency: The hand wash sink was supplied with only cold water. The other sinks on the vessel having this problem during the previous inspection were corrected.

Corrective action: We will renovate these area accordingly at the 3rd step renovation in 2002, and until that time we will maintain our hands clean as possible as we can.

Item number 8. Site: Potable Water

Deficiency: The vessel did not have a recent microbiological report from ports where water is bunkered.

Corrective action: We had started to analyze the water samples of bunker water for the presence of Escherichia coli to substitute for port water system supplied reports, and if available we will have a recent microbiological report from ports.

Item number 9. Site: Potable Water

Deficiency: A halogen demand and pH test were not performed before water was bunkered for shore.

Corrective action: We had started to test a halogen demand and pH before bunkering.

Item number 10. Site: Potable Water

Deficiency: There was no record that indicating that the water tanks were cleaned, inspected, and sanitized during dry docks, and wet docks, or at a minimum of once every years.

Corrective action: We had started to maintain documentation of the cleaning.

Item number 11. Site: Potable Water

Deficiency: The vessel did not take a minimum of 4 potable water samples per month for the analysis of E coli.

Corrective action: We had started to analyze water samples of potable water for the presence of E coli utilizing a method accepted in Standard Methods.

Item number 12. Site: Swimming Pools and Spas

Deficiency: The vessel did not have all the safety equipment and signal noted in the VSP Operations Manuals. Also antivortex drains and fecal accident plans were not present.

Corrective action: We will take measures to satisfy the safety matters in VSP Chapter 6.

Item number 13. Site: Housekeeping

Deficiency: Showerheads were not cleaned and disinfected every 6 months.

Corrective action: We will clean and disinfect them accordingly. The result will be recorded.

Item number 14. Site: Emerald Lounge Bar

Deficiency: The high voltage electric power cord was on the counter wrapped with electrical tape.

Corrective action: We had removed the electrical tape.

Item number 15. Site: Sky Lounge

Deficiency: The Egro Coffee Maker was mounted 2 inches off the counter.

Corrective action: We will renovate this area at the 3rd step renovation in 2002.

Item number 16. Site: Sky Lounge

Deficiency: The space beneath the Egro Coffee Machine was soiled.

Corrective action: We had cleaned the space, and we will maintain the space beneath the machine clean as possible as we can.

Item number 17. Site: Main Galley

Deficiency: The crew grill had sealant peeling out of the seams between the grill and the counter top.

Corrective action: We had repaired the seams by sealant, and we will consider stainless steel profiles accordingly.

Item number 18. Site: Main Galley

Deficiency: The light levels in the bakery/pastry area were between 9 and 12 foot candles.

Corrective Action: We will add a fluorescent light at the next docking.

Item number 19. Site: Main Galley Pot Wash

Deficiency: The clean and dirty side of the pot wash did not have adequate separation to prevent contamination of previously cleaned items.

Corrective action: We will consider and solve the adequate separation including to modify the present shelves.

Item number 20. Site: Rice Stores

Deficiency: Although no current dry food storage pest problem was evident, dead weevils were noted along the walls and in the bins.

Corrective Action: We had cleaned up this area, and we will prepare the Integrated Pest Management Plan.

Item number 21. Site: Vegetable Preparation

Deficiency: The light levels in the vegetable preparation area did not reach 20 foot candles or 220 lux.

Corrective action: We will correct the light level in this area accordingly at the next docking.

Item number 22. Site: Cold Stores

Deficiency: A domestic style refrigerator was being used in this area.

Corrective action: We had stopped to use a domestic style refrigerator in this area.

Item number 23. Site: Cold Stores

Deficiency: Raw tuna was stored with cooked items in the freezer.

Corrective action: We had reminded to separate raw foods from cooked items.

Item number 24. Site: Cold Stores

Deficiency: Cooling coils and electrical cords were attached to the bulkhead creating difficult to clean surface.

Corrective action: We will maintain these areas clean as possible as we can, it is so difficult to shield equipment attached on the bulkhead and deckhead.

Item number 25. Site: Food Service General

Deficiency: Sponges were used in the sanitizing bucket of the three bucket cleaning system.

Corrective action: We had started to use clean cloths instead of sponges in the sanitizing bucket of the 3 bucket cleaning system.

Item number 26. Site: Crew Dish Wash and Pot Wash Areas

Deficiency: There was inadequate storage for clean and soiled items.

Corrective action: We will renovate this area accordingly at the 3rd step renovation in 2002, and until that time we will make effort to store adequately.

Item number 27. Site: Crew Dishwashing Area

Deficiency: There was insufficient exhaust ventilation in the dishwashing area to eliminate condensation on the deckhead and bulkhead.

Corrective action: We will renovate this area accordingly at the 3rd step renovation in 2002.

Item number 28. Site: Crew Galley

Deficiency: There were large gaps between the pot wash counter and the bulkhead.

Corrective action: We will renovate this area at the 3rd step renovation in 2002.

Item number 29. Site: Crew Galley

Deficiency: There was an accumulation of water on the deck.

Corrective action: We will renovate this area at the 3rd step renovation in 2002.

Item number 30. Site: Crew Galley Dishwasher

Deficiency: The dishwasher final rinse temperature was measured at 146 degrees F.

Corrective action: We have started to make the dishwasher maker check it up in order to comply with VSP2000.

Item number 31. Site: Crew Galley

Deficiency: There were no bain maries or cold tops provided for the buffet line.

Corrective action: We will renovate this area at the 3rd step renovation in 2002.

Item number 32. Site: Crew Mess

Deficiency: The buffet table had many non easily cleanable features to include cracks, and gaps.

Corrective action: We will renovate this area at the 3rd step renovation in 2002.

Item number 33. Site: Waiter Stations

Deficiency: The waiter station cabinets had numerous gaps, open seams, and other non easily cleanable features.

Corrective action: We will renovate waiter stations in the Dining Room at the 3rd step renovation in 2002.

Item number 34. Site: Waiter Station Area

Deficiency: The large hot water holding device did not have a backflow prevention device that was not easily accessible for inspection.

Corrective action: A backflow preventer had existed at the time of inspection in the easily accessible position under the counter.

Item number 35. Site: Main Galley Pot Wash

Deficiency: The lighting in the pot wash area was measured between 3 and 9 foot candles.

Corrective action: We will correct the light level accordingly at the next docking.

Item number 36. Site: Main Galley

Deficiency: The interior of the Fry Master had many non easily cleanable features such as layered metal.

Corrective action: We have started to make the constructor check it up in order to satisfy the cleanability.

Sincerely,

Nozomu Udonu, General Manager, Hotel Department
Mitsui O.S.K. Passenger Line